

NOT AVAILABLE  
IN DECEMBER



*Party Menu*

## FIRST MENU £21.95

### II. COLD AND HOT STARTERS TO SHARE

#### HUMMUS (V)

Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.

#### TABBOULEH (V)

Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.

#### KISIR (V)(N)

Mixed nuts and vegetable salad w/ crushed wheat and fresh herbs.

#### SPICY CHICKEN WINGS

Grilled marinated spicy chicken wings.

#### SPINACH AND FETA BOREK (V)

Filo pastry parcels filled w/ spinach and feta cheese.

#### KALAMAR

Marinated and battered squid, served w/ tartare sauce and salad

### III. CHOICE OF MAIN COURSES

#### SPECIAL MIXED GRILL

Selection of lamb kofte, marinated chicken and lamb on a skewer, served w/ rice and vegetables.

#### CENTIK SPECIAL

Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte on a nest of matchstick cut potatoes, topped w/ yogurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.

#### CHICKEN ON SKEWER

Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.

#### SEA BASS

Grilled Sea Bass, served w/ puréed potatoes and vegetables

#### CHICKEN OTTOMAN

Diced chicken breast cooked w/ mushrooms, shrimps w/ cream sauce, served w/ rice. Salmon And Prawn Pasta

Penne w/salmon, baby prawns, dill and cream sauce.

#### MOUSSAKA

Baked layers of aubergine, potatoes and minced lamb, w/ béchamel sauce topped w/ cheese, served w/ rice.

#### SEBZE GUVVEH (V)

Potatoes, aubergines, peppers, green beans, courgette, tomatoes, cooked in tomato sauce served w/ rice.

#### VEGETARIAN MOUSSAKA (V)

Baked Layers Of Aubergine Encased W/ Béchamel Sauce, Topped W/ Cheese And Oven Baked, Served W/ Rice.

(V)Vegetarian - (N) Contains nuts allergens. Our food may contain traces of nuts, dairy, gluten or other allergens. 12.5% service charge will be added to your bill

## SECOND MENU £27.75

### I. A GLASS OF BUBBLY ON ARRIVAL

### II. COLD AND HOT STARTERS TO SHARE

#### HUMMUS KAVURMA (V)

Diced lamb fillet w/ pine kernels on a bed of hummus.

#### TABBOULEH (V)

Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.

#### IMAM BAYILDI (V)

Casseroleed aubergine w/ tomatoes and peppers, chickpeas w/ fresh tomato sauce.

#### BAKLA (V)

Baby broad beans seasoned w/ herbs, peppers and olive oil, served w/ yoghurt. sauce

#### SPINACH AND FETA BOREK (V)

Filo pastry parcels filled w/ spinach and feta cheese.

#### FALAFEL

Broad beans, chickpeas and vegetable fritters.

#### SPICY CHICKEN WINGS

Grilled marinated spicy chicken wings.

### III. CHOICE OF MAIN COURSES

#### SPECIAL MIXED GRILL

Selection of lamb kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and vegetables.

#### LAMB ON SKEWER

Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.

#### CHICKEN ON SKEWER

Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.

#### SALMON KEBAB

Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ sautéed spinach and new potatoes.

#### ADANA KOFTE

Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ rice and vegetables.

#### CHICKEN KOFTE

Grilled seasoned chicken patties, served w/ rice and vegetables.

#### MOUSSAKA

Baked layers of aubergine, potatoes and minced lamb, w/ béchamel sauce topped w/ cheese, served w/ rice.

#### VEGETARIAN MOUSSAKA (V)

Layers of vegetables encased w/ béchamel sauce, topped w/ cheese and oven baked, served w/ rice.

#### GRILLED KING PRAWNS

Served with rice and rocket salad.

#### KING PRAWNS CASSEROLE

Prawns cooked w/ garlic, mushrooms, mixed peppers, tomatoes, fresh cream and white wine, served w/ rice.

### IV. ASSORTED DESSERT PLATTER

A selection of the our favourite desserts served w/ tea or coffee.

## THIRD MENU £34.95

### I. A GLASS OF CHAMPAGNE ON ARRIVAL

### II. COLD AND HOT STARTERS TO SHARE

#### IMAM BAYILDI (V)

Casseroleed aubergine w/ tomatoes and peppers, chickpeas w/ fresh tomato sauce.

#### KISIR (V) (N)

Mixed nuts and vegetable salad w/ crushed wheat and fresh herbs.

#### CACIK (V)

Yogurt w/ chopped cucumbers and fresh herbs and hint of garlic.

#### TABBOULEH (V)

Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.

#### HUMMUS KAVURMA (V)

Diced lamb fillet w/ pine kernels on a bed of hummus.

#### HALLOUMI CHEESE (V)

Grilled Cyprus cheese served w/ garnish.

#### GRILLED SPICY SAUSAGE

Grilled spicy Turkish sausage on skewer.

#### KING PRAWNS

Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ fresh cream.

### III. CHOICE OF MAIN COURSES

#### SPECIAL MIXED GRILL

Selection of lamb kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and vegetables.

#### CHICKEN ON SKEWER

Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.

#### LAMB ON SKEWER

Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.

#### ADANA KOFTE

Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ rice and vegetables.

#### CENTIK SPECIAL

Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte on a nest of matchstick cut potatoes, topped w/ yogurt sauce w/ a hint of garlic.

#### LAMB CUTLETS

Grilled lamb cutlets, served w/ rice and vegetables.

#### MIXED SEA FOOD (GRILLED)

Monkfish, Salmon and King Prawns on skewer, served w/ spinach and new potatoes..

#### MONKFISH KEBAB

Marinated cubes of monkfish, skewered w/ peppers, red onions and served w/ rice and salad.

#### RIB EYE STEAK (10 OZ)

Served w/ grilled tomatoes, mushrooms and chips.

#### HALLOUMI KEBAB (V)

### IV. AN ALCOHOLIC DIGESTIF OF YOUR CHOICE

Port, Brandy, Amaretto or Baileys

### V. ASSORTED DESSERT PLATTER

A selection of the our favourite desserts including baklava, chocolate pyramids and ice cream.